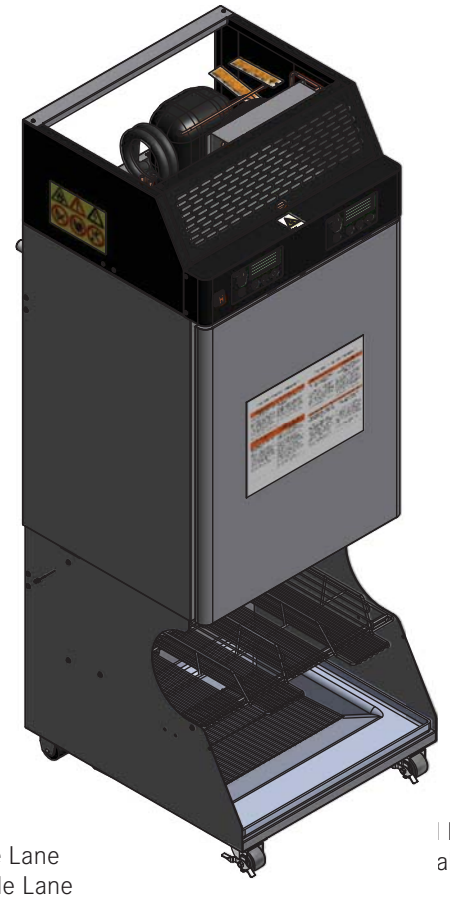
USER MANUAL

Original user manual

en

FROZEN FRY DISPENSER F3D3S/F3D3/ F3D3SP/F3D3P

Single Lane/Dual Lane (with R404A or propane (R290) refrigerant)



F3D3S-Single Lane
F3D3SP-Single Lane

Lane
al Lane

Item no.:	718.390.030	718.390.032	F3D3SP-Single Lane
	718.387.300	718.390.587	F3D3P-Dual Lane
	718.390.599	718.390.031	F3D3S-Single Lane
	718.387.897	718.390.586	F3D3-Dual Lane

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CE

Declaration of Conformity

Franke Foodservice Systems Poland Sp. z. o. o. declares under its sole responsibility that this/these appliance(s) set forth in this declaration conform(s) to the regulations of these directives:

2004/108/EC (EMC Directive)
2006/42/EC (Machinery Directive)

The conformity was tested using the harmonized EN standards:

EMC: EN 55014-1:2007, EN 55014-2:2007
MD: EN 60204-1:2006, EN ISO 14121-1:2007, EN ISO 12100-1:2003 + A1:2009, EN ISO 12100-2:2003 + A1:2009

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* only F3D3SP/F3D3P

1 SAFETY

IMPORTANT!

Before initial use, the instructions on operating safety, use and maintenance must be read carefully and understood. Keep the user manual in the vicinity of the appliance for later reference.

1.1 SYMBOLS FROM THE USER MANUAL

DANGER

DANGER indicates a potentially hazardous situation which, if not avoided, may result in fatal or serious injury.

WARNING

WARNING indicates a potentially hazardous situation which, if not avoided, may result in injury.

CAUTION

CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

NOTICE

NOTICE indicates a situation which, if not avoided, may result in damage to the appliance.

Important information can be found here.

Additional information, tips and recommendations can be found here.

1.2 WARNING AND PROHIBITORY SIGNS

General warning

Fire, open flames and smoking is prohibited

Warning of flammable materials

Access is prohibited to unauthorized persons

Warning of dangerous electric voltage

Maintenance and repair work by unauthorized persons is prohibited.

1.3 PROPER USE

This is technical equipment that is only intended for use in the food service industry.
The appliance may only be used for its intended purpose, i.e. for the intermediate storage and filling of frozen products (french fries). Any other use is considered inappropriate.

IMPORTANT!

- The appliance must only be operated by trained personnel. Each operator of the appliance must have read and understood the user manual.
- Children and people with restricted physical, sensory or cognitive abilities must never be left alone with the appliance and must always be supervised.
- Adhere to the maintenance and cleaning intervals. Regular maintenance and cleaning preserves the operating safety and performance of the appliance.
- Give the user manual to the next owner if the appliance is sold or passed on to a new owner.
- The appliance is not suitable for storing frozen products (french fries) for extended periods; it is only intended as an intermediate storage location between the freezer room and the deep fryer.

- It may only be used for its intended purpose.
- The appliance is not suitable to be set up and used outdoors. It is intended for use in kitchens where it is protected against the weather, excessively high temperatures and humidity, and a corrosive atmosphere.

1.4 SAFETY INSTRUCTIONS

DANGER

Risk of fatal injury from electric shock!

- If the appliance is damaged or malfunctioning, disconnect it from the power supply before performing repair, maintenance or cleaning work.
- Adhere to the safety instructions on the appliance itself (see figure), such as on the power supply filter housing.
- Do not connect the appliance to the power supply if the connection cable is damaged. Have the damaged cable replaced with an equivalent cable by a qualified electrician. Do not put the appliance back into service beforehand.
- Never repair the appliance yourself.
- Have the necessary repairs carried out by a qualified specialist with original spare parts.

Moisture on the electrical components can lead to a short circuit and to serious or even fatal injury on contact.

- Never clean the appliance with a direct water jet, a sponge or a high-pressure water jet.
- Never connect the appliance to the power supply while the appliance is wet.
- Disconnect the appliance from the power supply immediately if the appliance becomes wet during operation.

WARNING

Danger of fire!

The cooling circuit is filled with R290 (propane)*. Propane is highly flammable. The cooling coils are contained in the side walls. If the cooling coils are damaged, highly flammable propane will escape.

An analysis or repair of the cooling system is only allowed under certain conditions!

- **Never** repair the cooling system yourself!
- If you experience problems, contact the technical customer service. The appliance may only be repaired by a refrigeration technician under certain conditions!
- Read the chapter “Maintenance/repair”!

* only F3D3SP/F3D3P

CAUTION

Risk of injury when unpacking!

A tilt indicator is mounted on the shipping box. It must show the correct display (see Fig. 01).

- Only unpack the appliance if the tilt indicator shows the correct display.
- Do not unpack the appliance if the tilt indicator display is incorrect. Contact technical customer service.

The straps on the shipping box are under tension. The wood of the pallet can splinter.

- Keep an adequate distance when cutting the straps.
- Wear gloves and goggles when unpacking.

The appliance is very heavy, top heavy and can easily tip. Therefore, the pallet is designed so the appliance can only be pushed forward off the pallet with the aid of 2 metal ramps.

- Do not unpack the appliance alone. The appliance should be unpacked by two or three people.
- Do not try to push the appliance off the pallet sideways or toward the rear.

CAUTION

Danger of molds, microbes and viruses!

If the appliance is inadequately cleaned, food residues will deposit on interior surfaces (especially in the hoppers) and on the wire racks.

- Adhere to the cleaning intervals.
- Read the “Cleaning” chapter.

CAUTION

Risk of injury!

The condenser ribs are sharp and can cause cutting injuries.

- Do not touch the condenser ribs while cleaning.
- Wear suitable gloves while cleaning.

The cooling lines can become very hot and cause burns.

- Do not touch the cooling lines while cleaning.
- Wear suitable gloves while cleaning.

NOTICE

Appliance damage!

Rinsing with water that is too hot can deform the hopper(s).

- Clean the hopper(s) with lukewarm water only.

Components that are frozen together may damage the appliance.

- Never place wet components into the freezer.
- Carefully dry the components after cleaning.

Heavy objects may damage the basket wire racks and the drip pans.

- Only place frying baskets on the basket wire racks and drip pans when the baskets are empty.

NOTICE

Rust on stainless steel surfaces!

Abrasive cleaning agents and sharp objects cause iron residue that can rust.

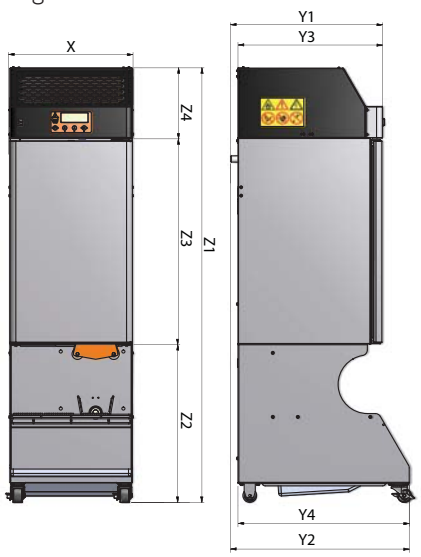
- Do not use abrasive cleaning agents, steel wool, brushes, scrapers or other sharp objects for cleaning.
- Use cleaning fleece made of artificial fibers to remove stubborn dirt.

The appliance must be installed by qualified specialists according to the manufacturer's instructions and building, food and electrical regulations.
Locally applicable accident prevention regulations must be followed. If accident prevention regulations are not observed, the manufacturer is released from any liability.

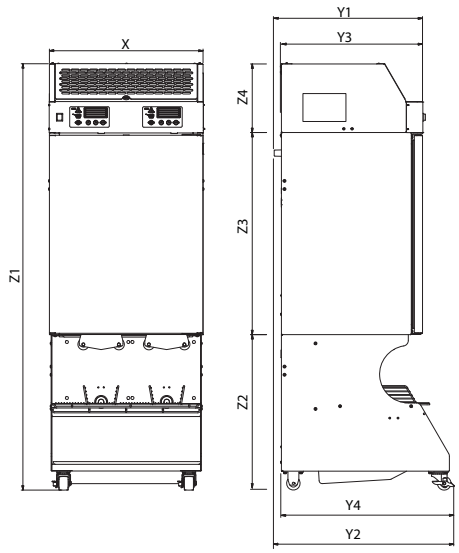
1.5 TECHNICAL DATA

Model	Single Lane	Dual Lane
Noise emission	< 70 dB (A)	< 70 dB (A)
Dimensions (mm)		
Width X	558.5	714.3
Depth Y1*	689.3	689.3
Depth Y2*	814.1	814.1
Depth Y3**	655.8	655.8
Depth Y4**	781.1	781.1
Height Z1	1983.0	1983.0
Height Z2	723.0	723.0
Height Z3	940.0	940.0
Height Z4	320.1	320.1
Weight (kg)		
Net	-.-	-.-
Shipping weight	-.-	-.-
Electrical connection (F3D3P/F3D3SP)		
Voltage	230 V	230 V
Phases	1 Ph/L/N/PE	1 Ph/L/N/PE
Power	0.6 kW	0.6 kW
Frequency	50 Hz	50 Hz
Amperes	3.7 A	3.7 A

Single Lane



Dual Lane



* F3D3SP/F3D3P
** F3D3S/F3D3

Model	Single Lane		Dual Lane	
Electrical connection (F3D3/F3D3S)				
Voltage	230 V	120 V	230 V	120 V
Phases	1 Ph/L/N/PE		1 Ph/L/N/PE	
Power	1.3 kW	1.3 kW	1.3 kW	1.3 kW
Frequency	50 & 60 Hz	60 Hz	50 & 60 Hz	60 Hz
Amperes	5.5 A	11.0 A	5.5 A	11.0 A
Operating conditions and installation requirements				
Max. ambient temperature	33 °C		33 °C	
Max. humidity	60 %		60 %	
Minimum rear clearance	30 mm		30 mm	
Minimum top clearance	100 mm		100 mm	
Minimum side clearance	None		None	
Energy consumption (24 h) (F3D3P/F3D3SP)	4.05 kWh		5.1 kWh	
Energy consumption (24 h) (F3D3/F3D3S)	6.2 kWh		7.5 kWh	
Cooling system	Closed system, cold wall construction			
Refrigerant (F3D3P/F3D3SP)	R290		R290	
Refrigerant (F3D3/F3D3S)	R404A		R404A	
Climate class	N		N	
Operating temperature	–18 °C to –23 °C		–18 °C to –23 °C	
French fry capacity	Up to 18 kg		Up to 26 kg	
Dispensing rate	Up to 350 baskets per hour		Up to 700 baskets per hour	
Dispensing accuracy	Plus/minus 10% of the calibration weight for the large dosing quantity			
Load size **				
	Dosing quantity* (for international calibration)			
[Small]	0.75 lb. (340 g)		0.75 lb. (340 g)	
[Medium]	1.0 lb. (454 g)		1.0 lb. (454 g)	
[Large]	1.5 lb. (680 g)		1.5 lb. (680 g)	
	Dosing quantity* (for EU calibration)			
[Small]	0.69 lb. (312 g)		0.69 lb. (312 g)	
[Medium]	0.92 lb. (418 g)		0.92 lb. (418 g)	
[Large]	1.38 lb. (625 g)		1.38 lb. (625 g)	
Load size ***				
[Small]	417 g		417 g	
[Medium]	500 g		500 g	
[Large]	625 g		625 g	

* The dosing quantity calibration can be changed (instructions on calibrating the dosing quantity can be found in the Service Manual).

** 718.390.599, 718.387.897, 718.390.030, 718.387.300
*** 718.390.031, 718.390.586, 718.390.031, 718.390.586

2.1 REMOVING THE PACKAGING BOX

CAUTION

Risk of injury!

A tilt indicator is mounted on the shipping box. The tilt indicator must show the correct display (see Fig. 01).

- Only unpack the appliance if the tilt indicator shows the correct display.
- Do not unpack the appliance if the tilt indicator display is incorrect. Contact technical customer service.

Fig. 01: Tilt indicator: Correct: The appliance can be unpacked. Incorrect: The appliance must not be unpacked; contact technical customer service.

Procedure:

The tilt indicator must show the correct display (see Fig. 01).

CAUTION

Risk of injury!

The straps on the shipping box are under tension. The wood of the pallet can splinter.

- Keep an adequate distance when cutting the straps.
- Wear gloves and goggles when unpacking.

- Cut the plastic straps with scissors.
- Lift off the packaging box (with 2 people, see Fig. 02).
- Cut the plastic straps of the accessories box with scissors (see Fig. 03).

  The accessories box contains removable components. **Do not discard.**

Fig. 02: Lifting off the packaging box.

Fig. 03: Removing the accessories box.

2.2 REMOVING THE PALLET

CAUTION

Risk of injury!

The appliance is very heavy, top heavy and can easily tip. Therefore, the pallet is designed so the appliance can only be pushed forward off the pallet with the aid of 2 metal ramps.

- Do not unpack the appliance alone. The appliance should be unpacked by two or three people.
- Do not try to push the appliance off the pallet sideways or toward the rear.

- Get two people to grasp the appliance at both sides.
- Carefully push the appliance forward. Hold the pallet in place. If necessary, carefully shift the appliance back and forth (see Fig. 04).
  Pushing the appliance forward causes 2 metal ramps to be extended which can be used to push the appliance off the pallet without requiring a fork lift.
- Push the appliance down along the metal ramps until the front castors touch the ground.
- Carefully push the appliance off the metal ramps until all 4 castors are on the floor.

Fig. 04: Pushing the appliance off the pallet.

2.3 SETTING UP THE APPLIANCE

The appliance must be set up horizontally. The ventilation openings in the housing must be kept clear. Note the minimum clearances (see "Technical data").
The setup location must be suitable for cleaning the appliance and for rolling it forward for rear access (for maintenance).
The appliance is set up next to the frying station. The following configurations are possible:

Configuration 1

Bagging station	Deep fryers	Frozen fry dispenser

Configuration 2

Frozen fry dispenser	Deep fryers	Bagging station

2.4 CHANGING THE DOOR HINGE

The freezer should open on the side from which the fries are easier to fill.

The appliance is delivered with a right-hinged door by default. Depending on the situation, the hinges may need to be changed. Instructions on changing the hinges can be found in the Service Manual.

2.6 ELECTRICAL CONNECTION

Locally applicable electrical installation and safety regulations must be observed.
The connection to the electrical supply grid must conform to the relevant standards.
Before establishing the power connection, check that the voltage and frequency given on the rating plate match the values of the electrical supply grid.

- Move the appliance into position and lock the brakes of the two front castors.
- F3D3P/F3D3SP: Insert the connector into a 230 V (50 Hz) power socket. The power cable provided is 3 m long.
- F3D3/F3D3S: Insert the connector into a 230 V (50 & 60 Hz) or 120 V (60 Hz) power socket. The power cable provided is 3 m long.

IMPORTANT!

The appliance must be integrated in a potential equalization system. The corresponding clamp is marked with a label. This connection must comply with regulations and must be tested for effectiveness.

2.5 FINAL STEPS

Pulling off the protective films

- Carefully pull the protective film off the stainless steel surfaces.
- Remove any glue residues with a suitable solvent.

NOTICE

Rust on stainless steel surfaces!

Abrasive cleaning agents and sharp objects cause iron residue that can rust.

- Do not use abrasive cleaning agents, steel wool, brushes, scrapers or other sharp objects for cleaning.
- Use cleaning fleece made of artificial fibers to remove stubborn dirt.

- Clean the stainless steel surfaces with a moist cloth (lukewarm water and neutral soap).
- Wipe clean with clear water.
- Wipe dry thoroughly.

Removing limescale deposits and lime stains
If cleaning with a neutral soap is not sufficient, limescale deposits can be removed with a 25% solution of vinegar. Give the vinegar solution time to act, rinse with clear water and wipe dry.

3 APPLIANCE DESCRIPTION

The F3D3 is used to easily portion frozen fries without a loss in quality. The semi-automatic equipment ensures that filled frying baskets are made available according to need. The F3D3 Dual Lane is particularly flexible due to the two separately operable dispenser lanes.

R404A or the environmentally friendly R290 is used as the refrigerant. R290 has no damaging influence on the ozone layer (ODP), a negligible greenhouse effect (GWP) and is available worldwide. Because of its efficient energy properties, R290 is highly suitable as a coolant for this application. Special precautions must be taken into consideration due to the coolant's high flammability.

The F3D3 is available in 4 different models:

- F3D3S Single Lane: with one dispenser lane, using R404A refrigerant
- F3D3SP Single Lane: with one dispenser lane, using propane refrigerant
- F3D3 Dual Lane: with two dispenser lanes, using R404A refrigerant
- F3D3P Dual Lane: with two dispenser lanes, using propane refrigerant

Scope of delivery (components)

Non-removable components (permanently installed in the freezer):

- Bucket with filler doors

Removable components (in appliance):

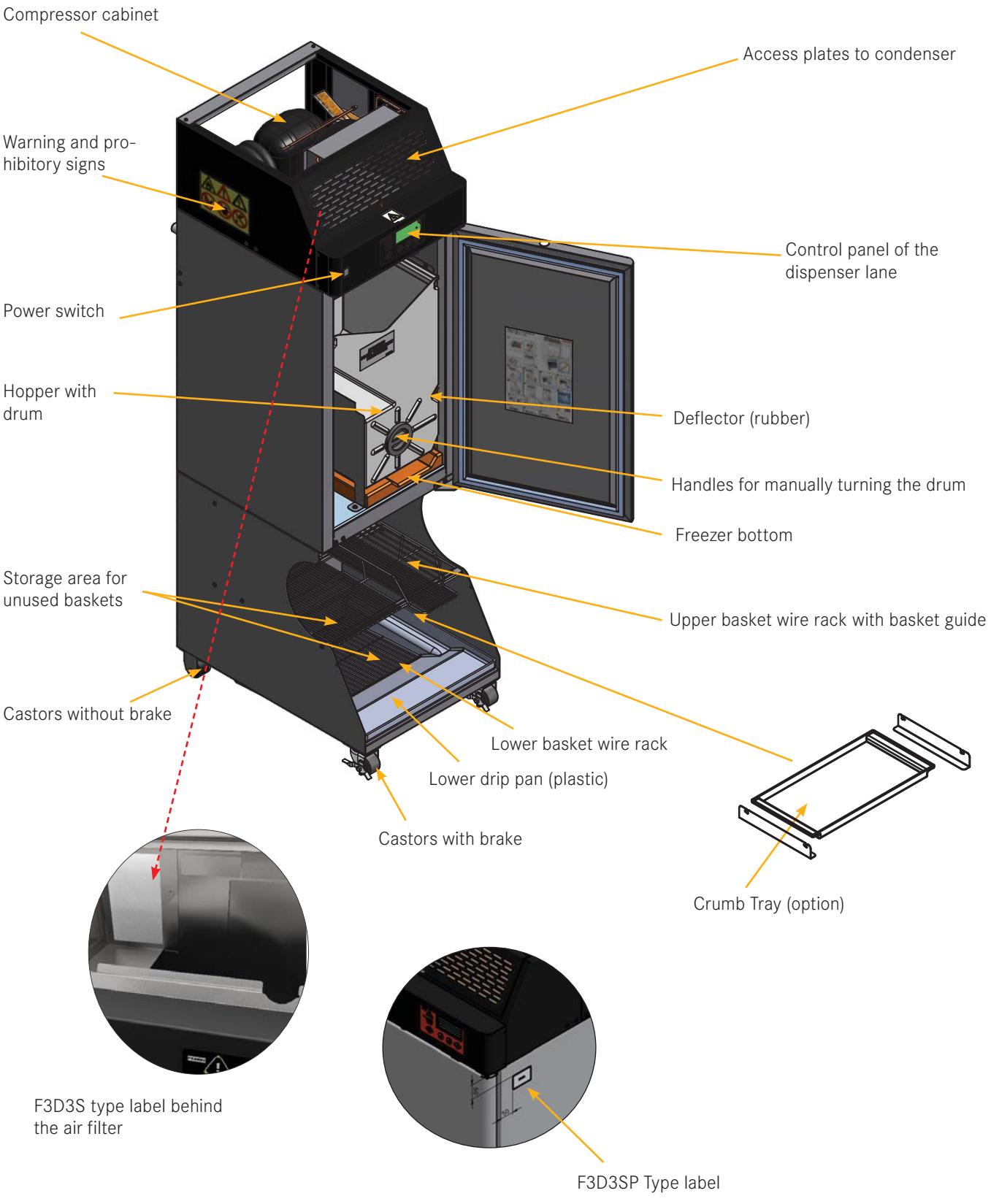
- Hopper (Single Lane: 1 unit, Dual Lane: 2 units)
- Deflector (Single Lane: 1 unit, Dual Lane: 2 units)
- Freezer bottom (1 unit)
- Wire rack (1 unit)

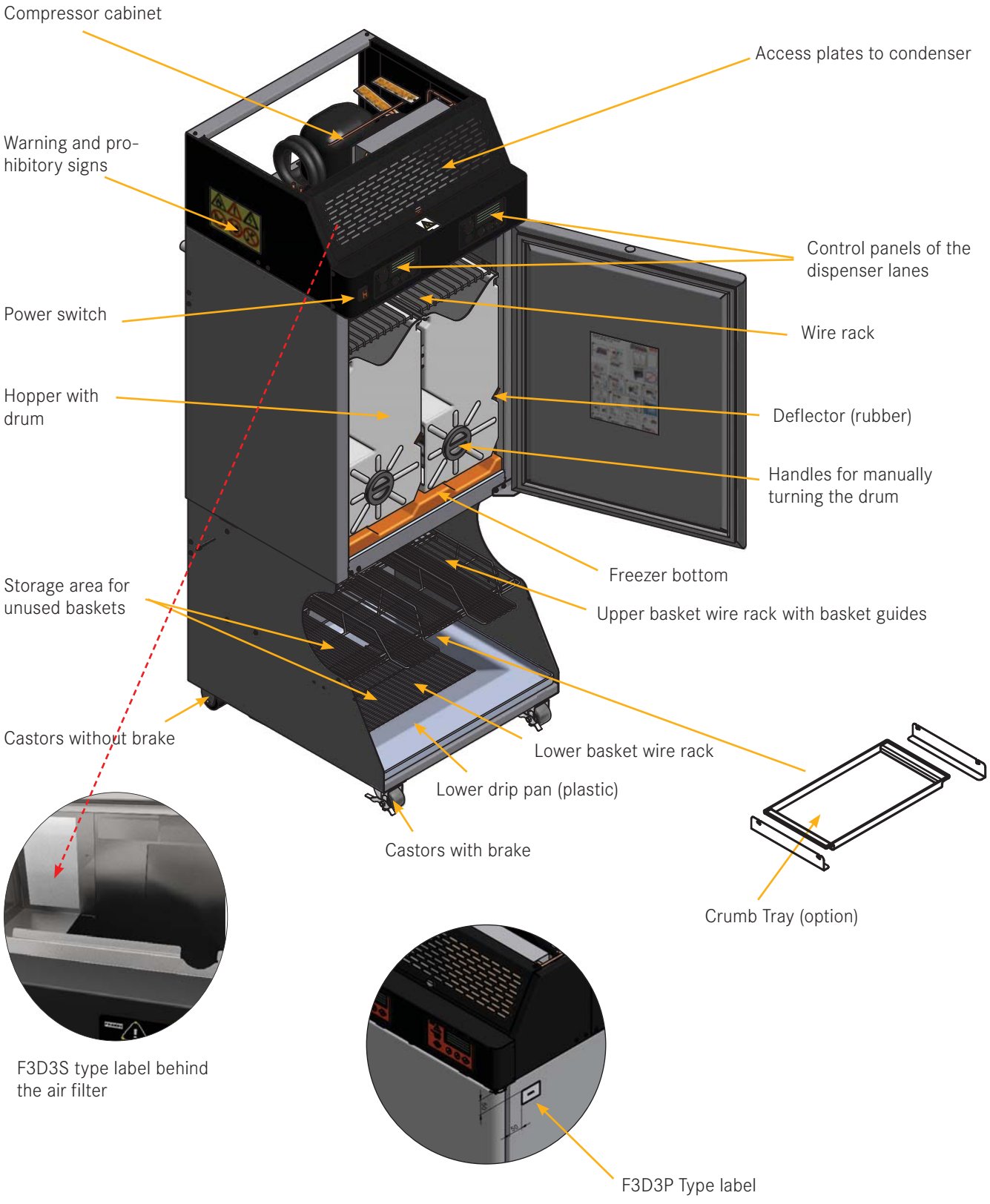
Removable components (in accessories box):

- Upper basket wire rack with basket guides (1 unit)
- Lower basket wire rack (1 unit)
- Lower drip pan (1 unit)
- Crumb tray (1 unit) (option)

Accessories (optional), only for the dual lane models

- Side basket wire rack
- Collecting pan for the side basket wire rack


Compressor cabinet
Access plates to condenser
Warning and pro-
hibitory signs
Control panel of the
dispenser lane
Power switch
Hopper with
drum
Deflector (rubber)
Handles for manually turning the drum
Freezer bottom
Storage area for
unused baskets
Upper basket wire rack with basket guide
Castors without brake
Lower basket wire rack
Lower drip pan (plastic)
Castors with brake
Crumb Tray (option)
F3D3S type label behind
the air filter
F3D3SP Type label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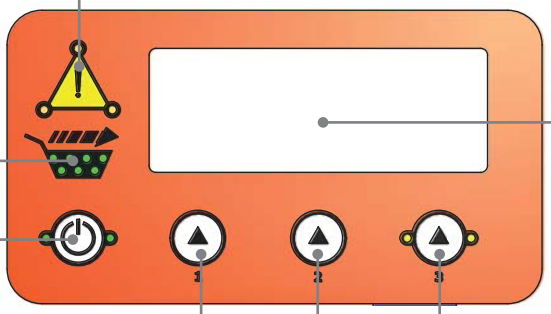
Upper basket wire rack with basket guides
Castors without brake
Lower basket wire rack
Lower drip pan (plastic)
Castors with brake
Crumb Tray (option)
F3D3S type label behind
the air filter
F3D3P Type label

Control panel for the dispenser lane

There is one control panel for each dispenser lane. The dispenser lanes can be operated separately. If necessary, one of the dispenser lanes can be switched off (F3D3P–Dual Lane).

ATTENTION symbol (with 3 LEDs at the corners):
Indicates the status of the dispenser lane:
- Lamps are off: The appliance is ready to operate.
- Lamps light up: Indicates a low filling level. The appliance continues to dispense fries.
- Lamps flash: Indicates an error. The screen displays an error message.

BASKET symbol (with 7 green LEDs):
When the **BASKET** symbol lights up, the dispenser lane is ready to dispense the product into the frying basket.



LCD screen:
- Displays the current operating temperature of the freezer.
- Displays error messages and possible causes.
- Displays the appliance setup and diagnosis programs with possible measures or decision options.

ON/OFF button: For switching on the dispenser lane. Press for 4 seconds until both LEDs light up.

ACTION–3 button: Performs the actions that are displayed on the screen – OK (= confirm), Reset, 2 LEDs flash!

ACTION–1 button: Performs the actions that are displayed on the screen – Inc (= increase)

ACTION–2 button: Performs the actions displayed on the screen – Dec (= decrease).

3.1 BEFORE STARTING UP FOR THE FIRST TIME

Before starting up for the first time, all components of the appliance must be cleaned.

Cleaning removable components

The removable components are located, firstly, in the appliance itself and, secondly, in the accessories box (see scope of delivery).

NOTICE

Appliance damage!

Rinsing with water that is too hot can deform the hopper(s).

- Clean the hopper(s) with lukewarm water only.

Components that are frozen together may damage the appliance.

- Never place wet components into the freezer.
- Carefully dry the components after cleaning.

- Wash and disinfect all components in the rinsing sink one after the other.
- Set all components upright to air dry.
- Place the hopper upside down so the water can drain out of it.

Cleaning the interior and non-removable components

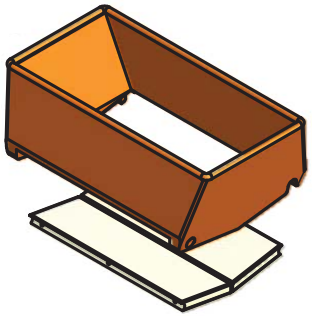


Fig. 05: Bucket with filler doors

- Wipe off and disinfect the refrigerator and the bucket (see Fig. 05) with a cloth.
- In particular, wipe off and disinfect the front and back of the filler doors and the entire bucket.
- Carefully wipe all parts dry with a sterile fabric.

Tip:
The filler doors of the bucket are spring-loaded and can be opened by pushing on them carefully. All parts of the bucket are more easily accessible for cleaning with the filler doors fully open.

3.2 DAILY PROCEDURE FOR STARTING UP/SWITCHING ON

Assembling the appliance

NOTICE

Appliance damage!

Components that are frozen together may damage the appliance.

- Never place wet components into the freezer.

Tip:
If the hub is not fully engaged, the hopper will not be in the right position and the freezer will not be able to close.
In this case, turn the drum slightly at the handle until the hub fully engages.

1

Insert the freezer bottom with the right orientation. The slanted surface must face down and toward the rear. Press it down.

2

Slide the deflector into the hopper with the short side first.

3

Insert the hopper. Ensure that the hub is fully engaged in the drum. Turn the drum at the handle if necessary until the hub engages.

4

Insert the lower drip pan.

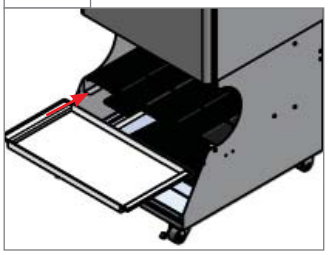
5

Insert the lower basket wire rack.

6

Place the upper basket wire rack onto the cross supports.

7 Option



Insert the crumb tray.

8

Insert the wire rack (in the freezer above the hopper(s)). Only for dual lane models

9 Option

Mount the side basket wire rack (if present)
Position the collecting pan under the basket wire rack.

10

Roll the appliance into position and block the brakes of the front castors.

Switching on/letting cool to the operating temperature

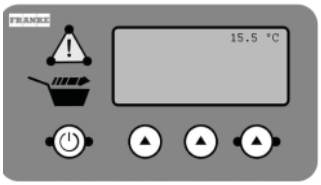


Fig. 06: Display with temperature (actual value).

- Close the freezer.
- Switch the cooling system on at the power switch. The indicator lamp in the switch lights up.

The cooling process begins. The current temperature is shown on the display as the freezer cools (see Fig. 06). After approx. 3 hours, the appliance will have reached the required operating temperature (–18 to –23 °C). Depending on the ambient conditions (room temperature and humidity), cooling may take longer.

3.3 FILLING WITH FRIES

IMPORTANT!

The products should not be filled until the required operating temperature is reached.

NOTICE

Ice on the freezer walls prevents the appliance from reaching its operating temperature.

- Do not leave the freezer door open longer than is necessary for filling.
- Defrost the appliance daily (see the "Cleaning" chapter).

1

Remove the wire rack. Check the hopper. Remove any product remnants.

2

Fully tear open the bag holding the frozen fries. Be careful not to break or crush the fries.

3

Carefully pour the fries into the hopper from above, being careful that the fries do not break. Hold the bag in such a way that most fries fall parallel to the drum.

4

Repeat steps 2 and 3 until the hopper(s) is/are full (see "Technical data", french fry capacity).

5

Close the freezer.

3.4 DISPENSING FRIES

NOTICE

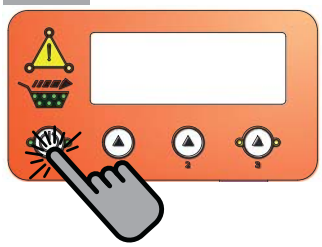
Loss in quality!

The product thaws quickly in the filled frying basket. The filled baskets should not be stored on the storage areas of the frozen fry dispensers or on the deep fryer for long periods.

- Only fill a basket if the deep fryer is ready to use.

Setting the load size
The current load size is displayed at the bottom left of the screen (e.g. small = standard)
Press the **ACTION–3** button. The display changes to the next load size (e.g. medium). Press until the desired load size is displayed on the screen.

1



Press the **ON/OFF** button for 4 seconds until the button LEDs light up. The dispenser lane is switched on.

2 Option

Change the load size if necessary. The load size is set to [**small**] by default.

3

The appliance is ready to dispense fries when the **BASKET** symbol lights up. [**Ready**] appears on the screen.

4

Place an empty deep fryer basket under the dispenser and push it back against the dispensing pressure switch. The basket is filled.

5

The screen displays [**Filling**]. The filling process is displayed on the screen by a growing, horizontal bar.

6

Remove the filled basket and immediately place it into the deep fryer.

NOTICE

Appliance damage!

Heavy objects may damage the basket wire racks and the drip pans.

- Only place frying baskets on the basket wire racks and drip pans when the baskets are empty.

Empty frying baskets can be set down on the intended area in the appliance until they are refilled:

Location	Single Lane	Dual Lane
Lower basket wire rack	3 baskets	4 baskets
Upper basket wire rack (+ dispensing stations)	2 (+1) baskets	2 (+2) baskets
Side basket wire rack (if present)		

3.5 DAILY PROCEDURE FOR DECOMMISSIONING/ SWITCHING OFF

The appliance must be emptied, defrosted and cleaned every day after closing.

Tip:
In restaurants with continuous opening hours, the freezer should be switched off for 2-3 hours daily.
It is recommended to keep the filling quantity of the hopper relatively low before closing the restaurant for the day so that only a small quantity of fries needs to be kept in the freezer room overnight.
For a more convenient timing of the cleaning process, the F3D3/F3D3P–Dual Lane offers the option of switching off only one of the two dispenser lanes before closing for the day. The components can then be taken out of the appliance and cleaned.

1. Press the **ON/OFF** button for 4 seconds until the button LEDs go out. The dispenser lane is switched off.
2. Press the power switch to disconnect the appliance from the power supply. The indicator lamp in the switch goes out.
3. Take the hopper out of the appliance.
4. Fill the remaining fries from the hopper into a suitable storage container and store them in the freezer room.

4 CLEANING

DANGER

Risk of fatal injury from electric shock!

- Before cleaning: Disconnect the appliance from the power supply.

Moisture on the electrical components can lead to a short circuit and to serious or even fatal injury on contact.

- Never clean the appliance with a direct water jet, a sponge or a high-pressure water jet.

4.1 DEFROSTING

The appliance must be disconnected from the power supply. No products must be located inside the appliance.

1. Take all removable components except for the bottom drip pan out of the appliance. The drip pan will catch the dripping melt water.
2. Remove the deflector from the hopper(s).

NOTICE

Damage!

The freezer should only be defrosted passively.

- Switch off the appliance at the power switch and leave the door open.
- Never scratch the ice layers off the freezer walls to accelerate the defrosting process.

3. Let the appliance defrost with the door open.
4. Remove the collecting pan of the side basket wire rack (if present).

4.2 DAILY CLEANING PROCEDURE

NOTICE

Appliance damage!

Rinsing with water that is too hot can deform the hopper(s).

- Clean the hopper(s) with lukewarm water only.

Components that are frozen together may damage the appliance.

- Never place wet components into the freezer.
- Carefully dry the components after cleaning.

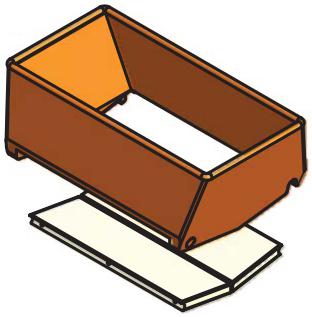


Fig. 07: Bucket with filler doors

- Wash and disinfect all components taken out of the appliance in the rinsing sink one after the other.
- Set all components upright to air dry.
- Place the hopper upside down so the water can drain out of it.

After the appliance is fully defrosted:
- Wipe off and disinfect the refrigerator and the bucket (see Fig. 07) with a cloth.
- In particular, wipe off and disinfect the front and back of the filler doors and the entire bucket.

Tip:
The filler doors of the bucket are spring-loaded and can be opened by pushing on them carefully. All parts of the bucket are more easily accessible for cleaning with the filler doors fully open.

- Remove the lower drip pan, wash it in the rinsing sink and set it upright to dry.
- Wipe off and disinfect the entire basket wire rack area with the cross supports, side walls and the rear wall using a cloth.
- Thoroughly dry the interior and the basket wire rack area with a sterile cloth.
- Close the freezer door.

5 PREVENTIVE MAINTENANCE

DANGER

Risk of fatal injury from electric shock!

- Before performing maintenance: Disconnect the appliance from the power supply.
- Have the necessary repairs carried out by a qualified specialist with original spare parts.

5.1 CLEANING THE FILTER

Cleaning interval	Required tools/material
1 x monthly	Dishwashing detergent Alternative: Dishwasher

- Remove the access plate to the condenser.
- Remove the filter from the appliance.
- Clean the filter in the rinsing sink using a household dishwashing detergent.
- Rinse with clear water.
- Let dry.
- Alternative: Rinse the filter in the dishwasher.
- Insert the filter.
- Close the access plate.

5.2 CLEANING THE CONDENSER RIBS

IMPORTANT!

Clean condensers have a major influence on the service life of the compressor.

CAUTION

Risk of injury!

The condenser ribs are sharp. Contact may result in cutting injuries.

- Do not touch the condenser ribs.
- Wear gloves if necessary.

Cleaning interval	Required tools/material
1 x monthly	Brush with soft bristles Alternative: Vacuum cleaner

- Remove the access plate to the condenser.
- Remove the filter from the appliance.
- Free the condenser ribs of dust and dirt using a brush with soft bristles or a vacuum cleaner.
- Insert the filter.
- Close the access plate.

5.3 CUSTOMER SERVICE (ELECTRIC COMPONENTS)

- In case of malfunction, contact technical customer service.
- Please provide the item number and type. This information is located on the rating plate.

5.4 CUSTOMER SERVICE (COOLING SYSTEM)*

WARNING

Danger of fire!

The cooling circuit is filled with R290 (propane). Propane is highly flammable.

Work (analysis/repair/maintenance) on the cooling system is only allowed under certain conditions!

- **Never** repair the cooling system yourself!
- If you experience problems, contact the technical customer service. The appliance may only be repaired by a refrigeration technician under certain conditions!

Certain requirements apply to work (analysis/repair/maintenance) on cooling systems that must be strictly observed. If these requirements are not fulfilled then this will result in the expiry of the guarantee cover and the manufacturer accepts no liability.

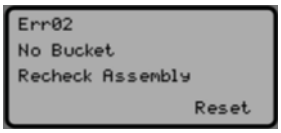
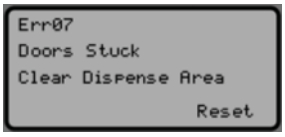
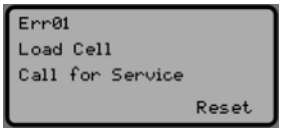
- Work on cooling systems must **never** be carried out in rooms at the restaurant.
- The appliance may be repaired in a suitable workshop. It is important to ensure that there is sufficient ventilation!
- The appliance may only be kept outside in the open air for the duration of the work on the cooling system.
- The work may **only** be carried out by a qualified (certified) specialist company. The relevant local standards and laws for this qualification are valid.

* only F3D3SP/F3D3P

6 MALFUNCTIONS/TROUBLESHOOTING

6.1 ERROR MESSAGES

The error messages are displayed on the control panel screen.

Error message	Problem	Remedies
	Filling level in hopper is low (enough for filling 3 to 4 baskets)	Fill the hopper with fries. **ATTENTION**: If the machine continues dispensing until the hopper is almost empty, the filling process is interrupted and error message **Err04** is displayed.
	Bucket error	1. Check the bucket and filler door module. 2. Press [**Reset**] (**ACTION–3** button).
	1. The hopper is empty 2. There is a clump of fries (bridge) in the hopper	1. Fill with fries. or 2. Check the hopper for clumped fries and release/remove the bridge if necessary. 3. Press [**Reset**] (**ACTION–3** button).
	The filler doors are blocked	1. Check the filler doors for blockage. 2. Press [**Reset**] (**ACTION–3** button).
	Load cell problem	Call technical customer service.

6.2 MALFUNCTIONS

	Problem	Cause	Remedy
1	The power switch is switched on but the freezer is not running.	The connector is not plugged into the socket.	Connect the power connector (switch on the power switch).
		The power socket is faulty.	Plug the connector into another socket. Have the faulty power socket repaired by an electrician.
		The fuse tripped.	Check if the fuse tripped. Reset it if necessary.

	Problem	Cause	Remedy
2	The freezer is running but cannot reach the required operating temperature (-18 °C).	Ice formation on the inside walls, especially on the temperature sensor.	Take all products and components out of the appliance and defrost the appliance (see the "Cleaning" chapter). Recommendation: To avoid ice formation, do not keep the freezer door open longer than necessary. Defrost daily.
		The filter is soiled.	Clean the filter (see the "Preventive maintenance" chapter).
		The condenser ribs are soiled.	Clean the condenser ribs (see the "Preventive maintenance" chapter).
		None of the measures taken correct the problem (defrosting, cleaning of the filter and condenser ribs).	Call technical customer service.
3	The dispenser lanes cannot be switched on.	No line power.	Switch on the power switch. (Start up the appliance, see the "Daily startup" chapter).
			Plug in the connector (start up the appliance, see the "Daily procedure for starting up" chapter).
		The **ON/OFF** button was not pressed long enough.	Press the **ON/OFF** button for 4 seconds until the button LEDs light up.
4	The freezer door does not close properly.	The hopper(s) is/are not properly engaged in the drum hub.	Press the hopper into the appliance, turning the drum at the handle if necessary.
5	The drum does not turn.	The hopper is empty. The screen displays the error message Err04 and the Action–3 [**Reset**] button flashes.	Fill the hopper with fries. Press [**Reset**]. The filling process begins.
		In the hopper, fries are baked together to form a "bridge". The screen displays the error message **Err04** and the **ACTION–3** [Reset] button flashes.	Shake the hopper and redistribute the fries to break up the bridge. Proceed carefully so as not to break the fries. Press [**Reset**]. The filling process begins.
6	The lifting module does not go up or down.	The lift motor is faulty.	Call technical customer service.
7	The basket symbol does not light up.	The dispenser lane is switched off.	Press the **ON/OFF** button for 4 seconds until the button LEDs light up.
		The required loading size was not reached.	See no. 12
8	The **ACTION–3** button [**Reset**] flashes.	The filling process is aborted prematurely.	Press [**Reset**]. The filling process begins.
		In the hopper, fries are baked together to form a "bridge". The screen displays error message **Err04** and the **ACTION–3** [**Reset**] button flashes.	Shake the hopper and redistribute the fries to break up the bridge. Proceed carefully so as not to break the fries.

	Problem	Cause	Remedy
9	The appliance does not dispense the product and error message **Err04** is displayed.	The hopper is empty.	Fill the hopper with fries. Press [**Reset**]. The filling process begins.
		In the hopper, the fries are baked together to form a "bridge" (very hard).	Shake the hopper and redistribute the fries to break up the bridge. Proceed carefully so as not to break the fries. If necessary, remove very hard clumps. Press [**Reset**]. The filling process begins.
10	The appliance does not dispense the product and error message **Err02** or **Err07** is displayed.	The bucket is missing.	Insert the bucket.
		The filler door motor is faulty.	Call technical customer service.
11	The [**Low product warning**] error message appears.	The filling level in the hopper is low (only 3–4 fillings).	Fill the hopper with fries. Attention: If the machine continues dispensing until the hopper is empty, the filling process is aborted and error message **Err04** is displayed.
		The frozen fries created a hollow space around the sensor in the hopper.	Shake the hopper and redistribute the fries to close the hollow space. Proceed carefully so as not to break the fries.
12	The hopper is empty but error message **Err04** is not displayed.	The "Low product" sensor is soiled.	Clean the "Low product" sensor.
		The "Low product" sensor is faulty.	Call technical customer service.
13	The loading weights are permanently incorrect (either too light or too heavy).	The deflector is missing from the hopper.	Slide in the deflector.
		The deflector is damaged (e.g. cracked on the side).	Replace the deflector. (The deflector is a wear part and should be replaced in good time).
		The freezer bottom is not correctly positioned.	Take out the freezer bottom and insert it correctly.
14	The filler doors do not open to dispense fries.	The basket symbol does not light up.	Wait for the **BASKET** symbol to light up. The fries are now dispensed.
		The basket wire rack is not positioned correctly.	Take out the basket wire rack and insert it correctly.
		The Err04 and [**Low product warning**] error messages appear.	Fill the hopper with fries.
		The **ACTION–3** button [**Reset**] flashes.	See error 8.
15	The filler doors do not close after the fries are dispensed.	Fries are jammed in the filler doors.	Remove all fries from the filler doors.
		The return spring of the filler door is broken.	Close the filler doors manually. If the filler doors open again by themselves, call technical customer service.
		The filler door sensor is faulty.	If the filler doors cannot be closed manually, call technical customer service.
16	The load size cannot be changed on the operator panel.	The filling process is not yet finished.	The filling process is finished when the **BASKET** symbol LEDs light up and [**Ready**] appears on the screen. The load size can now be changed.

7 DECOMMISSIONING (STORAGE/DISPOSAL)

7.1 STORAGE

Storage conditions

The storage area must be dry and well ventilated.

Procedure

- Disconnect the appliance from the power supply.
- Remove all food and beverages from the appliance.
- Clean the interior and the accessories.
- Using a cloth, apply a thin protective film of Vaseline oil onto the metal surfaces.
- Leave the doors and drawers slightly open to guarantee good air circulation.

7.2 DISPOSAL

DANGER

Risk of fatal injury from electric shock!

- Ensure that the appliance is disconnected from the power supply.

Disassembly of the appliance must be performed by qualified specialists according to the manufacturer's instructions.

- Follow the local safety regulations.
- Dispose of the appliance in accordance with local regulations.
- It is essential that you observe the laws and regulations for the disposal of environmentally harmful substances. Obtain detailed information about their disposal – such substances include refrigerants or plastics.
- Before disassembly, all food remnants must be removed and the appliance must be thoroughly cleaned.

Special regulations apply when disposing of used electrical appliances:

The customer assumes responsibility for proper disposal of the delivered product after the end of its service life at the customer's own expense, in accordance with legal regulations. The customer releases Franke from the obligations under Section 10, Paragraph 2, of the German Electrical and Electronic Equipment Act (ElektroG) and claims by third parties in this connection. The entitlement by Franke to be released by the customer is not subject to any statute of limitations and ends after utilization with proper disposal by the customer. If the product is passed on to a third party, the customer must ensure that the disposal requirement is fulfilled upon the end of service life. In the event that the customer requests disposal by Franke, Franke GmbH will prepare a quotation for the customer for the return and disposal of the waste appliance at the time of disposal. The customer will be charged for transport and disposal costs.

Special regulations apply when disposing of refrigerant:

IMPORTANT!

Releasing refrigerant into the atmosphere is strictly forbidden!

The refrigerant used is either R404A or R290. The necessary specifications on handling the coolant are given in the manufacturer's data sheet. If you would like more information about this product, please contact the manufacturer:

R290

Linde AG
Werksgruppe Technische Gase
Seitnerstrasse 70
82049 Höllriegelskreuth
Germany
Tel. +49 (0) 89/7446-0

R404a

Arkema Direction de la Communication Financière
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